

MENU DU JOUR DE LA SAINT VALENTIN

APÉRITIF ET AMUSE BOUCHES

LES ENTRÉES

ASSIETTE DE CHARCUTERIE
CHARCUTERIE PLATE TO SHARE

Cured and Smoked Ham, Coppa, Country Style Terrine, Air Dried Beef
and Saucisson Served with Condiment and Baguette

PLATEAU DE FRUITS DE MER
SEAFOOD PLATE TO SHARE

Freshly Shucked Narooma Oysters,
Cooked Tiger Prawns with Lemon Mayonnaise,
Kingfish and Salmon Tartar and Baguette.

TROU NORMAND
A French Palate Cleanser

PLATS DE RÉSISTANCE

RAGOUT DE POISSONS FAÇON BOUILLABAISSE

Bouillabaisse Style Seafood Stew with Barramundi, Scallops,
Mussels, Prawns, Fennel, Potatoes and French Aioli Croutons

MEDAILLONS DE PORC AUX CÈPES

Pork Tenderloin Medallions Wrapped in Pancetta, Porcini
Mushrooms, White Wine, Cream and Homemade Spätzle Pasta

CONFIT DE CANARD

Confit of Duck Leg Served with Paris Mash,
Roasted Trust Tomatoes and Red Wine Shallot Sauce

BOEUF BOURGUIGNON

Beef Burgundy, Slow Cooked in Red wine with Carrots and
Mushrooms Served with Fresh Tagliatelle Pasta

FILET DE BOEUF MAÎTRE D'HÔTEL

Australian Angus Beef Tenderloin with Parsley and Garlic Butter
Served with Fries and Salad, Cooked Medium-Rare
(Add \$10)

- VEGETARIAN OPTION AVAILABLE ON REQUEST -

EXTRA SIDES

Pommes Frites, Garden Salad, Paris Mash,
Green Beans with Garlic Butter (all 12)

LES DESSERTS OU FROMAGES

CLASSIC CRÈME BRULÉE

TARTE TATIN AUX POMMES

Caramelised Apple Tarte Tatin with Macadamia and Honey Ice Cream

ASSIETTE DE FROMAGES FRANÇAIS

French Imported Cheese Plate with Fig Chutney & Baguette

All our ingredients might not be listed, please advise the
team if you have any allergies or special diet.

This menu is only available during Valentine's Day
celebrations on February 14 (dinner only) and is \$150 pp.